

Mendenhall Inn

2020 EASTER & MOTHER'S DAY
CHAMPAGNE BRUNCH BUFFET

GRAND BALLROOM | LIVE ENTERTAINMENT

EASTER 4/12: 10:00AM - 3:30PM

MOTHER'S DAY 5/10: 10:00AM - 5:00PM

CALL FOR RESERVATIONS (610) 358-1181

323 KENNETT PIKE, ROUTE 52

MENDENHALL, PA 19357

ADULTS | \$44.00 CHILDREN (5- 10) | \$22.00

COMPLIMENTARY FOR CHILDREN UNDER 5

ALL PRICES ARE SUBJECT TO A 6% SALES TAX AND 20% SERVICE CHARGE



Champagne

Bloody Mary Bar

Mimosas

Chilled Juices, Milk and Soda
Coffee, Decaffeinated Coffee and Herbal Teas
(Cash Bar Available for Alcoholic Beverages)

Fresh Pastries

Freshly Baked Assorted Scones / Danish / Bagels / Chocolate Croissants

Soup

Cream of Mushroom / Traditional Wedding Soup

Appetizer & Salad Buffet

Asian Cashew Salad with Sesame Soy Vinaigrette / Mediterranean Salad
Classic Caesar Salad / Chef's Pasta Salad / Gourmet Seafood Salad
Tarragon Chicken Salad / Buffalo Bleu Cheese Deviled Eggs / North
American Smoked Salmon & Trout / Cucumber Encrusted Poached
Salmon

Peel & Eat Shrimp / Marinated Mushrooms / Chilled Lemon Infused New
Zealand Mussels with Sweet Chili Mousse

Antipasto station

Prosciutto Ham / Capicola / Genoa Salami / Assorted Imported Cheeses
Stuffed Cherry Peppers / Marinated Artichokes / Roasted Red Peppers
Kalamata Olives / Grilled Asparagus & Assorted Vegetables with a
Drizzled Balsamic Reduction
Pesto / Tomato / Crab / Locatelli Bruschetta
Assorted Fresh Baked Breads Served with Herb Olive Oil Dip

Brunch Buffet

Fresh Baked Ham - Cherry Glaze

Broiled Crab Cakes - Served with Cocktail and Tartar Sauce

Salmon & Flounder Scampi - Filet of Flounder & Salmon Sautéed with Garlic, White Wine, Lemon & Bay Shrimp

Chicken Mediterranean - Seasoned Breast of Chicken with Sautéed Spinach, Fire Roasted Red Peppers and Smoked Mozzarella
Accompanied by a Fresh Tomato Basil Sauce & Rich Balsamic Reduction

Open Faced Portabella Napoleon with Tomato Basil Sauce - Fresh Portabella Mushroom Filled with Grilled Garden Vegetables, Layered with
Mozzarella Cheese & Tomato Basil Sauce

Cinnamon Brioche French Toast - Cinnamon Brioche Enrobed with Fine Quality Cream, Egg Yolk and Vanilla Syrup, Caramelized to a Golden Brown

Chef's Pasta Dish

Country Sausage & Bacon

Starch & Vegetable - Garlic Mashed Potatoes & Vegetable du Jour

Signature Omelet Station

Made to Order

Carving Stations

Carving Station with Roast Turkey / Prime Rib / Leg of Lamb

Kids Buffet

Chicken Fingers – Served with Ketchup, Honey Mustard and Barbecue Sauce

Macaroni and Cheese

Assorted Dessert Buffet

Chocolate Fountain

Fresh Fruit Kabobs Display / Chocolate Mousse / Chocolate-Covered Strawberries / Cannoli's/

Selection Of Individual Mini Desserts

Assorted Cheesecake Pops / Oreo Brownies / Toffee Crunch Blondies / Lemon Crumb Bars / 7 Layer Bars

Melt Away Bars / Luscious Lemon Squares / Apple Crumb Cakes / Chocolate Peanut Butter Stacks

Summer Berry Stacks / Chocolate Chunk Brownies / Raspberry Tango Bars

Cupcakes

Reese's Peanut Butter / Chocolate on Chocolate / Red Velvet / Vanilla

Mini Dessert Cups

Tiramisu / Raspberry / Lemon / Triple Chocolate

Ice Cream Sundae Bar

Bananas Foster

Sliced Bananas In a Light Caramel, Banana Liqueur and Myers Rum Served Over Häagen-Dazs Vanilla Ice Cream